

**CLAIMS**

1. A method of selecting a lipolytic enzyme for use as a baking additive, comprising:
  - a) incubating at least one lipolytic enzyme with N-acyl phosphatidyl ethanolamine (APE) or N-acyl lysophosphatidyl ethanolamine (ALPE),
  - 5 b) detecting hydrolysis of an ester bond in the APE or ALPE, and
  - c) selecting a lipolytic enzyme which can hydrolyze an ester bond in the APE or ALPE.
2. The method of claim 1 which further comprises:
  - a) incubating the at least one lipolytic enzyme with phosphatidyl choline (PC),
  - 10 b) detecting hydrolysis of an ester bond in the PC, and
  - c) selecting a lipolytic enzyme which has a higher hydrolytic activity on ester bonds in the APE or ALPE than on ester bonds in the PC.
3. The method of claim 1 or 2 wherein the incubation and detection comprise a plate assay, thin-layer chromatography (TLC) or high-performance liquid chromatography (HPLC)
- 15 4. A method of preparing a dough, comprising:
  - a) selecting a lipolytic enzyme by the method of any of claims 1-3, and
  - b) adding the selected lipolytic enzyme to the dough.
5. A method of preparing a baked product, comprising:
  - a) preparing a dough by the method of claim 4, and
  - 20 b) baking the dough.